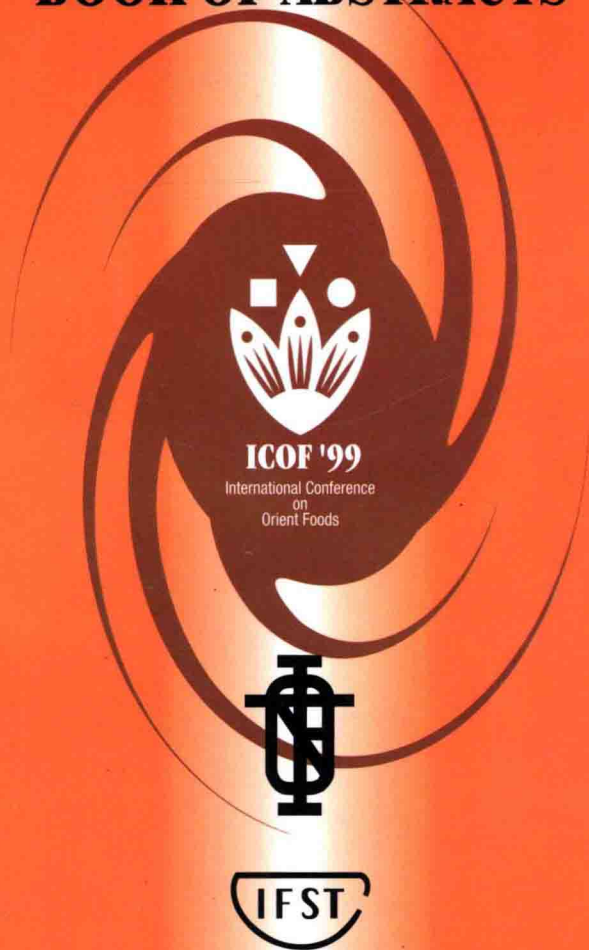


**东方食品国际会议**  
**INTERNATIONAL CONFERENCE ON ORIENT FOODS**

**论文摘要集**  
**BOOK OF ABSTRACTS**



**中国食品科学技术学会 (CIFST)**  
**国际食品科学技术联盟 (IUFoST)**

**一九九九年十月·中国·北京**

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·东方饮食文化·

## 世纪之交的中国饮食文化

施宝华

**摘 要** 本文对中国八十年代以来出现的食文化热现象作了较全面的总结和概括,并对引发“食文化热”的时代的社会,经济的原因进行了探讨。作者认为,中国“食文化热”现象,从一个侧面折射出中国从改革开放以来的社会经济和价值观念新发生的深刻变化。

作者用较大篇幅对中国食文化在 21 世纪的发展趋势,对社会经济发展产生的影响进行了探讨,并对 21 世纪中国食文化研究方向和重点进行了探讨。作者认为,在 21 世纪中国食文化研究应突出以下几个重点:争取站在中国人饮食生活变化的潮头,研究适应新时代的饮食观念,饮食方式和饮食美学,引导人们树立适应时代的,科学的和具有中国特色的饮食观念,饮食方式和饮食美学;开创食文化经济学的研究;提高对中国传统饮食文化的研究水平,加强中外食文化交流的研究;开展食文化基础理论研究等。

### Chinese Dietary Culture Between the End of 20th Century and the Beginning of 21th Century

Shi Baohua

**Abstract** The article is a comprehensive summary of the “dietary culture” fad in China since 1980s, approaching the subject from different angles of the times, society and economy. The author holds that the fad reflects one aspect of the changes in society, economy and people's ideology brought about by reform and opening up.

The author devotes a lot of space to explore the trend of Chinese dietary culture in 21th century, its effect on social and economic development, the orientation and focal points in the study of Chinese dietary culture in 21th century, etc. The author holds that in the study of the Chinese dietary culture in 21th century we should focus on the following points; to study the changes in our dietary ideology, dietary way and dietary aesthetics so as to help people to acquire scientific ideology, way and aesthetics of diet suitable for the new times and with Chinese characteristics; to initiate the study of dietary culture in the light of economics; to improve the study of Chinese traditional dietary culture; to strengthen the study of the interchange of Chinese and foreign dietary culture; and to start the study of the basic theory of dietary culture.

# 东方食品永迎朝阳

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**摘要** 建议编辑《中华食品全书》、组建东方食品科研所、东方食品研究院、东方食品科普讲师团、东方食品节、组建原料种植(养殖)生产基地、工厂生产基地、辅助材料服务基地、东方食品进出品基地,建立一个东方食品的“联合王国”。

## Oriental Food Facing Sunrise Forever

Zao Yu Chen

**Abstract** I propose to edit 《FOOD OF CHINESE》, to establish oriental food research institute, to establish science popularity speaker mass of oriental food and to prepare oriental food festival, to construct plantation base, product base and subsidiary making service base, oriental food import and export base, oriental food import and export base. All these are for the purpose of building a "Union Kingdom" of oriental food.

# 中国水产食品在现代食生活和食文化中的地位

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**摘要** 本文对中国水产食品与现代食生活和食文化中的地位综述如次:1. 考察了现代水产食品在中国的传统生活习惯和烹调加工技术直接影响下,作为具有民族特色的美味佳肴和海珍品、海味品在食生活和食文化中占有的特殊重要地位。2. 研究了近20年来中国水产食品在生产、加工流通和消费条件急剧变化情况下的发展趋势。3. 根据上述考察研究的结论,认为鱼虾蟹贝藻等多种水产品,在中国传统的生活习惯、烹调加工技术的直接影响下,作为一种具有中国特色的风味食品,在食生活和食文化中占有了极为重要的地位。同时也指出由于水产食品产量急剧增长,人均可能获得的食物和蛋白质供给量大幅度增加,因而本来就既富于风味又富于蛋白质营养的水产食品,有可能在今后由原来食生活中单一的风味食品转向风味食品与营养食品并行的一种另具特点的东方膳食结构方向发展的趋势。

**关键词** 水产食品 食生活 食文化

## The Status of Aquatic Food in Modern Dietary Life and Culture in China

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**Abstract** This paper gave a comprehensive review as follows: 1. The contemporary Chinese aquatic food which occupied an exceptionally significant place in Chinese dietary life and culture as a kind of delicious diet or precious and choice sea food with national characteristics under the direct influences of traditional eating habits and culinary processing technologies was investigated. 2. The developing tendency of Chinese aquatic food in recent 20 years under the direct influences of the rapid change is production, processing, distribution and consumption was also investigated. 3. According to the conclusions from above investigation, it was predicated that the aquatic food from various kinds of fish, shellfish and sea weed ever occupied a very important place in dietary life and culture as a kind of flavour food with national characteristics in recent 20 years, meanwhile, It also pointed out that owing to the rapidly increasing of the production of aquatic food, the per capita supply of food and protein was increased greatly. Aquatic food is inherently rich both in flavour and protein content, so it may not only be served before as the flavour food but also the nutritional food to form an oriental diet pattern with some specific characteristics in the near future.

**Key Words** Aquatic food Dietary life Dietary culture

## 中国饮食文化发展趋势探析

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**摘要** 对于未来饮食文化的发展,不同论者可从不同的角度进行研究探讨。在众多的研究视角中,笔者以“融合与变革”为框架作了详尽的分析后认为,未来食品餐饮的具体走向,将朝着“速、朴、养、清、奇、乐”六个方面发展。

“速”指时间快速。这是现代社会竞争激烈,生活步调加快总趋势下,出现的一股反向的、强调简化、速食的饮食走向。可以预见,快餐将是 21 世纪最具生命力和最具风光的饮食。

“朴”指食物返朴归真。世界各国饮食文化尽管千差万别,但对于吃要朝天然、健康方向发展则颇为一致。崇尚绿色、黑色和乡野天然食品,将是未来食品和餐饮的重要趋势之一。

“养”指食物要营养保健。随着时代的发展,人们的营养观念也不断变化更新。现在讲营养,主要讲如何取得各种营养素的适度、均衡。

“清”指口味清淡。这里所说清淡,不是淡而无味,而是经过调制升华了的自然本味,是“淡中见真”的美味。

“奇”指异域他乡的奇食。这是由人们扩张进取心理状态趋使的。可以预见,奇食将进一步打破地区和国界,满足人们的奇异追求。

“乐”指吃的快乐。食,既有维持生命的一面,又有食快乐的一面。未来,人们将更多地追求吃的快感享受。

**关键词** 食品餐饮 发展趋势

## Analysis of the Trend of the Chinese Diet

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**Abstract** The general trend of the Chinese diet in the future has been studied from different angles. Based on the detailed analysis of the theory of “combination and reform”, the author holds that it can be summarized with six words: fast, natural, healthy, simple, exotic and enjoyable.

“Fast” means shorter time. In modern society, competition is so fierce and the rhythm of life is getting faster and faster that people will prefer fast food. It can be predicted that in 21st century fast food will be the most popular food with greatest vitality.

“Natural” means to recover nature’s original simplicity. Although diet differs a great deal from country to country, it is unanimous that now people like natural and health food, especially green, black or wild food. This will become an important trend in our diet in the future.

“Healthy” means nutritious here. With the progress of society, our knowledge about nutrition is increasing. Now we understand that the human body has to take in proper and balanced nutrients from the food we eat.

By “simple” we mean original and highly pleasing to the taste instead of bland or tasteless.

By “exotic” we mean unusual food introduced from foreign countries. This trend results from people’s mind of expansion and the desire to forge ahead. It can be predicted that more exotic food will cross the border to raise our curiosity.

“Enjoyable” means to enjoy ourselves. While we eat to live, we enjoy our food as well. In the future, people will seek pleasure from food more earnestly.

**Key Words** Chinese diet Trend

## 具有广阔前景的东方食品

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### 摘 要

一、具有优良饮食结构的我国膳食

1.《黄帝内经》奠定了我国传统膳食结构的理论基础。

2.“医食同源”深化拓展了“五谷”学说,成为东方民族的健身之宝,使东方食品更具异彩。

3.东方食品吸纳了西方食品之长,使饮食结构日趋丰富。

## 二、东方食品要接受西方先进科技理论的洗礼

1. 数千年的成功实践要用当代科技理论给予揭示,赋予其全新面目。

2. 东方食品应与当代科学技术紧密结合。

## 三、东方食品要实行工业化生产

1. 有利于加快我国农业产业化进程,建立起新型的农业——食品工业体系。

2. 有利于改变条块分割的管理机制,从而建立起现代大食品工程的科学管理体系。

3. 是我国食品工业发展的一个新的经济增长点。

4. 有利于家务劳动社会化。

5. 有利于促进人民的身体健康。

## Orient Food with Vast Vistas

Ma Jing

China Light Industry Press

### Abstract

A. Chinese food with good dietary structure

1. "Huang Di Nei Jing" laid a theoretical foundation for the traditional dietary structure in China.

2. "Medicine and food have the same resource" deepened and developed the "five - cereal" theory, and become the health treasure of Oriental nation, made Oriental food blossom in radiant splendor.

3. Oriental food absorbs the quintessence of western food, and enriches the dietary structure.

B. Oriental food has to go through the test of western, advanced theory of science and technology

1. Use the theory of science and technology to reveal the successful practice of several years, endow it with a new look.

2. Oriental food should be combined closely with today's science and technology.

C. Oriental food should put the industrialization into effect

1. It will contribute to speeding up the process of agriculture industrialization, establishing a new type of agriculture - food industry system.

2. It will contribute to changing the management system, thus establishing the scientific management system for modern food engineering.

3. It is a new, economic growth point for the development of food industry in China.

4. It will contribute to the socialization of housework.

5. It will contribute to the health of people.



## 浅议中日饮食文化的同与异

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**摘要** 中日两国同属于汉字文化圈,在饮食文化方面也同属于“中国食文化圈”。历史上两国都是以农耕为主的稻作国家,人们以大米为主食,间食杂粮;吃饭用筷子;饮料主要是粮食酒和茶……。特别是在历史上中国的许多作物、食品、菜肴,以及饮食习俗、饮食方式相继传到了日本,对日本人产生了一定影响,因此使两国的食文化具有一些共同性。可是常言道:国有国风,族有族俗,食有食道。一个民族的饮食文化是与该民族的所处的地理环境、自然环境和所居住的地域之气候、物产以及民俗等都有密切关系,同时也是由于各民族的历史发展之差异,为了维持该民族的生存和繁衍,而经过长时期的变化才最后形成的。因此中日两国在饮食观、饮食方式(例如,烹调方法、餐具和餐饮的形式等)以及食物种类、佐料调配等方面都有着许多不同和差异。笔者认为随着社会的发展,科技的进步,信息交流的加快……,两国在食文化差异方面会逐渐缩小,共同的方面会逐渐增加。

### The Similarities and Dissimilarities Between the Chinese and Japanese Dietary Culture

Feng Zuozhe

Inst. of History, CASS

**Abstract** Both China and Japan belong to the same cultural circle, and in the field of dietary habits both to the “Chinese dietary circle”. Both countries have been in the habit of rice-eating with their usual practice of the chopsticks. For drinks, they have been accustomed to take cereal liquors and tea. Large amount of the Chinese crops, foods, diets and their table customs were successively introduced into Japan and affected the Japanese way of daily life considerably. Hence one may easily find out a great deal of similarities in the dietary cultures in both countries. Yet each nation has evolved its own ways of living which has been closely related with its natural environments, products as well as their folklores. Through long years of evolution each has achieved the way of living of their own. Consequently we may easily observe lots of differences in their dietary views and modes such as in cooking fashions and raw materials in their cuisine. With the progress of social and developments of technology, it is to be expected that their differences would become lessened while their similarities would be enhanced.

# 东方糕点的消费时尚与文化变革

## ——兼论 20 世纪北京糕点市场的三次大变化

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**摘 要** 糕点是东方饮食文化中最具市场敏感和时代特征的一个亮点。北京的糕点市场在近 50 年中,曾先后发生过三次变化。

一、40 年代末至 70 年代末:北京糕点市场的第一次大变化

40 年代末,糕点供求双方既不可能敞开天生产,也不可能敞开消费。北京糕点的消费时尚和市场波动始终具有计划经济时代的文化特征。

1、果腹:计划经济时代的糕点主导消费意识

新中国成立以后,在食物供给上人们选择的空间十分狭小。果腹,也就成了这一时代糕点的主导消费意识。

2、重复多于变化:计划时代的糕点品种特征

这一时期北京市场上的糕点数量虽然比 40 年代末以前有大幅度增加,基本上是在年复一年的重复历史上流传下来的糕点品种,时间长达 30 年。

二、70 年代末至 90 年代初:北京糕点市场的第二次大变化

从 70 年代末起随着改革开放政策的实施,糕点的礼品功能便陡然显现出来,开始走向特色质量型。

1、营养保健:全新的糕点主导消费意识

2、糕点包装趋向精美化

糕点的包装日益成为影响人们购买的重要因素,精美化将是糕点包装的历史大趋势。

三、90 年代初至 90 年代末:北京糕点市场的第三次大变化

进入市场化时代,北京传统糕点在新世纪即将到来之际遭遇严重挑战,开始了近 50 年来北京糕点市场的第三次大变化。

1、品牌:市场化时代糕点主导消费意识

同选购其它食品一样,人们对北京糕点的选择已从价格走向品牌。

2、传统品牌、新产品和西点并存时代的开始

预计在 21 世纪初期,传统糕点、新派京味糕点和西式糕点将在北京糕点市场上呈三足鼎立之势。

食物供给水平、消费者收入水平、价格管理方式、生活审美追求、社会主导消费意识、糕点生产企业管理体制、国内外交流程度和新闻媒体舆论导向,是影响北京糕点市场变化的八大因素。在这八大因素的综合作用下,50 年来北京糕点市场发生了以往任何一个时代都不可比拟的大变化。

**关键词** 北京糕点 市场 变化

## Cake's Consumption Fashion & Culture Changes in the East

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**Abstract** In eastern food culture, cake is a symbol, which can reflect the market and the time's characteristics, and Beijing's cake market has experienced three great changes since 1940's.

I. Late 1940's~late 1970's; the first change in Beijing Cake Market.

In late 1940's, cake suppliers could not completely devote to producing, and consumers didn't have enough purchasing power. As a result, Beijing cake's consumption fashion and market fluctuations were full of culture characteristics of planning economy time.

A. To satisfy hunger: the leading consumption ideology in planning economy time.

People's choice were limited in the supply of food after the foundation of P.R.C. Consequently, to satisfy people's hunger became the leading consumption ideology of the time.

B. More duplicates than changes: cake's kind characteristic in planning economy time.

In this period, cakes in Beijing market increased by a large scale in quantity, but the kind lacks of changes. This period of no change in cake kind lasted 30 years.

II. Late 1970's~beginning of 1990's; the second change in Beijing Cake Market.

Following the adoption of the policies of reform and opening door to the outside world in 1970's, the Cake's function as a gift became important and cakes had different characteristics and excellent quality.

A. Nutrition and hygiene; completely new leading consumption ideology for cakes.

B. Cake's beautiful packages: Packages became an important factor that can influence people's choice, and beautiful packages will be the tendency for cake market.

III. Beginning of 1990's~late 1990's; the third great change in Beijing Cake market.

Walking into market economy time, Beijing traditional cakes are facing serious challenges, and the third great change begins.

A. Brand; Cakes lead consumption ideology in market economy.

Like the purchase of other food, brand rather than price will influence people's choice of cakes.

B. Traditional products, new products, and western-style products coexist.

It is predicted that traditional cakes, newly produced cakes, and western-style cakes will dominate Beijing cake market.

The eight factors that influence Beijing cake market changes are: level of food supply, consumer's income level, means of price administration, the pursuing for beauty in life, leading consumption ideology in society, cake production management system, the communication level of home and abroad, and the guidance of public opinion by news media. Affected by those eight factors, Beijing cake market experienced great changes in the last 50 years, which can not be surpassed by any previous time.

**Key Words** Beijing cakes Market Changes

## 《周易》与食文化初探

陈柏青

**摘要** 五千年前一串神秘而妙不可言的饮食符号,引出了本文之研究。

《周易》——一部包罗万象的百科全书,它向世界宣告了独具中国特色的食文化的诞生。

《周易》为古今中外食坛第一奇书,卦卦现食影,爻爻呈吃象,绘成一幅网络六十四卦的先民宴饮图。其饮食之道的核心在于:从需、从待、从敬。由此引出我国食文化三大特点的论叙,一、观点:食本位;二、定位:食天然;三、氛围:食孚信。

《周易》是我国最早的食文化著述,比魏《齐民要术》关于食的记载要早很多,比汉《盐铁论》的论述更全面,更系统。本文的研究“把我国食文化的记载提前了一千多年”,研究她的目的,就是要弘扬民族传统文化,共创食品工业明朝的辉煌。

**关键词** 周易 传统食文化

### A Primary Search for Zhou Yi & Food Culture

Cheng Baiqing

**Abstract** A series of food culture, existing for 5000 years to be mysterious and too wonderful to be expressed in words, caused me to do such a subject of research.

“Zhou Yi” – a copy of encyclopedia, containing numberless phenomena, declared to the world the birth of Food Culture which remains only the special Chinese character.

“Zhou Yi” is the first marvellous book no matter in ancient time or now – a – days, in abroad or at home. In eight diagrams, each Gua appears shadow of food, each Yao shows eating look forming a picture of ancient people’s feast netting by the 64 Gua. The core of the way of diet is in need, in wait and in respect. Hence there are three outstanding points in narration: 1. View point – eating itself, 2. Fixed position – eating nature, 3. Atmosphere – eating sincerely.

“Zhou Yi” is the earliest writing work about Chinese food culture. It is much earlier than the records about diet in “Main Skill to manage the People” in Wei dynasty, and it is more complete and systematic than the narration in “On salt & Iron”. This research work put our Chinese to enlarge our nation traditional culture, to create food staff industry splendidly in the brilliant future.

**Key Words** Zhou Yi Traditional food culture

# 魏晋南北朝食文化研究

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**摘要** 魏晋南北朝是我国饮食文化史上一个重要发展阶段。这一时期, 尽管社会长期动荡, 但统一仍是大势所趋, 社会生产力依然有所提高, 而随着南北交流、汉族与少数民族交流的增多, 佛教、道教的影响加大, 中国的饮食烹饪迅速发展, 菜肴、面点品种大大增加, 不少重要的年节食俗热已形成, 饮食著作也相当丰富。

在饭、粥方面, 出现一些名品。

在菜肴方面, 除旧有的羹、炙、脯、脍、鲙等类菜肴中出现“莼羹”、“鲈鱼脍”、“炙豚”、“五味脯”等名品外, 随着铁制炊具的广泛使用, 炒菜已脱颖而出, 并有明确的文字记载。少数民族菜, 佛教素菜此时也有较大发展。

在面点方面, 出现“水引”(面条)、“蒸饼”、“馒头”、“馄饨”、“𩚑子”、“粢”(米线)、“胡饼”、“烧饼”、“膏环”、“粽子”、“糍”等品种。面点发酵法继续发展, 并被记载下来。

这一时期, 中原、吴楚、巴蜀、岭南、西北的菜肴均不同程度地呈现出较为明显的区域特色, 中国菜肴的早期风味流派已经出现。

这一时期, 烹饪技艺全面发展, 重要的年节食俗初步形成, 饮食烹饪著作相当丰富。

**关键词** 魏晋南北朝 食文化

## A Study on the Culinary Aarts of the Wei, the Jin, the Northern and Southern Dynasties

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**Abstract** The wei, the Jin, the Northern and Southern Dynasties mark an improtant stage in the history of Chinese cuisine. During this period, although the country was in continual turbulence, it kept united, and productive forces increased. With the growth of interchanges between the north and the south, between the Han nationality and the minority nationalities, and with the enhance of the effect of Buddhism and Taoism, Chinese cuisine developed so rapidly that cooked food and pastry increased in variety, eating habits on festivals came into being, and a large number of cooking books were printed.

In the respect of cooked rice and gruel.

With regard to cooked food, we had delicious Water Shield Soup, Stewed Perch, Roast Suckling Pig, Five - spiced Chicken Breast. And thanks to the extensive use of iron utensils, stir - fried dishes became eminent, which can be found in recorded history. During this period, cooked food of minority nationalities and Buddhist vegetarian meals also made progress.

In the respect of pastry, there appeared noodles, steamed cakes, steamed bread, won ton, rice - flour noodles, sesame seed cakes, Zongzi, etc. Fermented pastry made progress too, which can be found in recorded history.

During this period, cuisines in central China, Zhejiang and Hubei Provinces, Sichuan Province, the area south of the Five Ridges and Northwest China showed different characteristics, thus beginning to form various regional styles.

**Key Words** The Wei, the Jin, the Northern and Southern dynasties Culinary arts

## 中国鱼类食品在古代食生活和食文化中的地位

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**摘 要** 本文对中国鱼类食品在古代食生活和食文化中的地位综合评述如次:1. 根据中国史前旧、新石器时代出土文物以及夏、商、周代古籍资料,对有关食鱼生活的历史演变及其在食生活中的地位进行了考察。阐明了在旧、新石器时代的渔猎生活中赖以维持生活的鱼类食品,到夏、商、周代随着农业中的种植与养殖业的逐渐发展,而成为与谷类并重,甚至进一步向着以谷类为主,以鱼和畜肉为副的食生活方向发展。尽管如此,但这并不影响鱼类作为美味或者风味食品在食生活中所占有的固有重要地位。周代鱼类食生活对各种社会生活、包括思想文化生活的广泛影响就是证明。2. 部分集中考察了鱼类作为食品的优美风味和自然物的生动形象在诗、词和文艺作品中所反映的食文化,认为鱼类食品通过酒和肴(鱼肉食品)与自然界的优美景色和人们的思想感情紧密联系在一起,成为了食文化中具有中国文化特色的一朵奇葩。

**关键词** 鱼类食品 食生活 食文化

## The Status of Fish Food in Ancient Dietary Life and Culture in China

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**Abstract** This paper gave a comprehensive review as follows: 1. Based on the records from unearthed Stone Age's relics and ancient historical literatures about Xia, Shang, Zhou Dynasties the role of fish food in Chinese dietary life was investigated along with the developing of the fishing, fish culturing and processing techniques, also the reflection in various social life related fish food in the dietary life. It showed that during the Stone Age, fish food had been the main staple food to sustain the life on fishing and hunting, till the Xia. Shang Zhou Dynasties fish food became the of important food like one cereal food along with the developing of agriculture into culturing and breeding; furthermore, cereal food became the main staple food while fish food together meat food became the nonstaple food. However, fish food still act as a delicious and flavour food taking inherently important role in dietary life. This was approved by the influence of fish food on social life including thought and cul-

ture. 2. The particular role of fish food with its delicious flavour and also the attractive image of original fish in the Chinese Ci (a Chinese poetic genre), literary and artistic works was also investigated. It showed that through alcoholic drinks and fish diets fish food might harmonize with natural landscape and human mood. It is really an exotic flower with Chinese characteristics among the world dietary culture.

**Key Words** Fish food Dietary life Dietary culture

## 21 世纪的中国烹饪文化

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**摘要** 作者对即将到来的 21 世纪中国烹饪发展趋势,从烹饪文化方面作了预测。认为,中华民族的各民族烹饪文化将更多的融合在一起,中外烹饪文化的优秀部分也将融合在一起,形成有利于全人类进步的新的中国烹饪文明。

作者从文化思想、文化精神、文化吸收、文化开发四个方面作了论述。

文化思想方面,作者认为中国人与自然的物质交换饮食活动,完全全现了以人为中心的三才文化。文化思想核心是一切饮食活动都是为了人。文化精神方面,集中在“和”:人与自然的关系上,讲天人相应,平衡平谐;人与社会的关系上,讲合群共处,和而不同。这种文化精神崇尚饮食烹饪的最高境界“以和为美”,并贯通古今。文化吸收方面,从古至今都呈现了开放而兼容的文化特质,像海绵一样不断吸收外来文化,并融合于自己的文化之中。在文化开发方面,21 世纪将有更多的创新、发明。

## Chinese Culinary Culture in 21st Century

Xiong Sizhi

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**Abstract** Predicting the trend of Chinese cuisine in 21st century from the cultural point of view, the author holds that the cuisines of all the nationalities in China will mix together, and so will the best parts of of Chinese and foreign cuisines, resulting in a new Chinese cuisine which will contribute to the progress of mankind.

The author explores the subject in the respects of cultural ideology, cultural spirit, cultural absorption and cultural development.

In the respect of cultural ideology, the author holds that as eating is a sort of material exchange between man and nature, it reflects the Sanchai Culture which takes man as the centre. According to cultural ideology, all activities are conducted for man.

In the respect of cultural spirit, the central idea is harmony, and balance and harmony dominate

the relation between man and nature, and all kinds of people with different character mix together in society.

In the respect of cultural absorption, Chinese culture, characterized by its opening up and tolerance, has since ancient time been absorbing foreign culture just as sponge absorbs water.

In the respect of cultural development, there will be more innovations and inventions in 21<sup>st</sup> century.

## 中国馒头生产的工艺与理论

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**摘要** 馒头起源于汉朝,是我国最著名的面团发酵食品,被誉为是中华面食文化的象征。本文详细论述了馒头的起源,发生与发展过程,馒头的生产工艺与最佳工艺参数等。最后,科学预测了馒头在我国的发展前景。

### Production Technology and Principle of Chinese Steamed Bread

Zheng Jianxian Geng Liping Ding Ling

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**Abstract** Steamed bread is originated in the Han Dynasty, which is one of the most famous steamed leavened doughs in China. Now, it is praised as the symbol of Chinese dough food culture. The origination, occurrence and development, the production technology and optimum parameters of steamed bread are discussed detailedly in this paper. At last, the future developing prospect of steamed bread in our country is forecasted scientifically.

## 中国面条制作技艺源流析论

郑建仙 耿立萍 丁霖

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**摘要** 面条在我国已有两千多年的悠久历史了,其制作技术包括拉伸法、擀压法和挤压法三种。本文详细论述了我国面条的起源、发生与发展过程,以及面条的种类,生产工艺与技术参数等方面内容。



## The Origination and Manufacture of Chinese Noodles

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South China Vniversity of Sceince and Enging Wuxi Vniversity of Light Industry

**Abstract** Noodle is originated in China more than two thousands years ogo, Whose preparation techonlogy contains three procedures: ① lenthening or stretching, ② pressing or rolling, and ③ eatruding. The origination, occurrence and developm ent, the hinds, production technology and optimum parameters ot Chinese noodles are discussed detailedly in this paper.

## 比较我国和世界传统发酵食品的异同

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**摘 要** 我国传统发酵食品历史悠久,曾影响着日本、朝鲜等东方国家,传统发酵食品制造中多采用酵母菌、霉菌和细菌等多种微生物进行固态自然发酵,目前也有部分转向纯种发酵工艺,产品风味浓郁、丰厚、独特,多作为调料或配菜。西方国家多使用细菌、酵母菌中的一种或几种进行液态纯种发酵,便于使用现代生物技术提高生产效率,食品味感较清、纯,常加入水果混合料、各种香料或营养物质制成多种再造食品,功能食品,大部分直接食用。通过分析比较,我们应在保持自身特色的同时,博采众长,不断创新,使我国的传统发酵食品有更大发展。

**关键词** 传统发酵食品 异同 比较

## Similarities and Differences of Traditional Fermented Food

Lu Xiuling Ou Hongyu

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**Abstract** Chinese traditional fermented food has a long history and has influenced many eastern countries such as Japan, so there are many similarities between China and other eastern countries. The mode of production is mainly solid state and natural fermentation in which there are multiple microbes of saccharomycetes, moulds and bacteia. Some production has changed to using pure strain culture now. In this way, most fermented food has rich, generous and distinctive flavors, and is often used as condiments or supplements for some dishes. In western countries, most fermented food is produced by submerged fermentation and pure strain culture by way of inoculating one or several strains of saccharomycetes and bacteria. It tastes delicate and fresh, usually adding some fruits, spices or nutrients to eat. It is shown in the comparison that we should learn from others' strong points and constantly blaze new trails as well as keep our traditional features to better develop our tra-